

### Amendments to the Specification

**Page 8, line 16 to page 9, line 3, please rewrite as follows:**

The tri-saturated fatty acid glycerides containing behenic acid of the present invention can generally be obtained by hydrogenating fats and oils containing ~~erucinic~~ erucic acid as to have iodine value 1 or lower and the melting point at 60°C or higher. (Saturated behenic acid can be obtained by hydrogenating unsaturated ~~erucinic~~ erucic acid). As fats and oils containing 30 % or higher of ~~erucinic~~ erucic acid are rapeseed oil with a high ~~erucinic~~ erucic acid concentration, mustard oil, cramb oil, uzenbaren oil, and the rapeseed oil with high ~~erucinic~~ erucic acid concentration is preferable owing to easiness to be obtained. Also, the tri-saturated fatty acid glycerides mean triglycerides containing constituent fatty acids all of which are saturated fatty acids.

**Page 13, lines 18-23, please rewrite as follows:**

The present invention will be described more particularly along with examples of the present invention, however the true scope of the present invention is not at all restricted to these examples described below. Incidentally, the terms, "~~precents~~ percents" and "parts" in the examples respectively are by weight.

**Page 13, line 25 to page 14, line 20, please rewrite as follows:**

After an oil mixture of 90 parts of slightly hydrogenated rapeseed oil (iodine value 95) with a low ~~erucinic~~ erucic acid content and 10 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high ~~erucinic~~ erucic acid content, as the tri-saturated fatty acid glycerides containing behenic acid was completely melted at 80°C, the resulting oil mixture was cooled to 40°C of product temperature of the oils and fats in a water tank containing water at 15°C to precipitate crystals of the tri-saturated fatty acid glycerides containing behenic acid and the resulting oil mixture in such a state was kept at 20°C. Separately, 90 parts of a sweet chocolate (produced by Fuji Oil. Co., Ltd., trade name, "Sweet Chocolate",

oil content 34 %) subjected to tempering at the minimum point 26°C and reheating point at 28°C was preserved at product temperature 30°C and mixed with 10 parts of the above described oil mixture and whipped by a Kenwood mixer (using a whipper) at a high stirring speed to obtain a foamed chocolate. The specific gravity of the obtained foamed chocolate was measured and found 0.75.

**Page 14, line 22 to page 15, line 12, please rewrite as follows:**

Twenty parts of an oil mixture produced in the same manner as the Example 1 from 90 parts of rapeseed oil (iodine value 117) with a low ~~erucinic~~ erucic acid content and 10 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high ~~erucinic~~ erucic acid content, as the tri-saturated fatty acid glycerides containing behenic acid was added to 80 parts of a chocolate produced from a milk chocolate (produced by Fuji Oil Co., Ltd., trade name, "Milk Chocolate", oil content 34 %), which was melted in a water bath at 50°C, cooled to 30°C, mixed with a seed agent (produced by Fuji Oil Co., Ltd., trade name, "Choco Seed A") in 0.2 % to the chocolate, and subjected to tempering, and then a foamed chocolate was obtained from the resulting mixture by the same treatment as that of the Example 1. The specific gravity of the obtained foamed chocolate was measured and found 0.66.

**Page 15, lines 14-25, please rewrite as follows:**

A foamed chocolate was obtained by the same treatment as that of the Example 1 except that the mixing amounts of the slightly hydrogenated rapeseed oil (iodine value 95) with a low ~~erucinic~~ erucic acid content and the fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high ~~erucinic~~ erucic acid content, as the tri-saturated fatty acid glycerides containing behenic acid were changed to be 95 parts and 5 parts, respectively, and 20 parts of the resulting oil mixture was added to 80 parts of the chocolate subjected to tempering. The specific gravity of the obtained foamed chocolate was measured and found 0.84.

**Page 16, lines 2-14, please rewrite as follows:**

Twenty parts of an oil mixture produced in the same manner as the Example 1 from 90 parts of the slightly hydrogenated rapeseed oil (iodine value 95) with a low ~~erucinic~~ erucic acid content and 10 parts of the fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high ~~erucinic~~ erucic acid content, as the tri-saturated fatty acid glycerides containing behenic acid was added to 80 parts of a non-tempered chocolate (produced by Fuji Oil Co., Ltd., trade name, "MSM", oil content 36 %) and whipped at product temperature 40°C by high speed stirring to obtain foamed chocolate. The specific gravity of the obtained foamed chocolate was measured and found 0.85.

**Page 16, line 19 to page 17, please rewrite the Table as follows:**

No.	Item	Example 1	Example 2	Example 3	Example 4
1	Edible fats and oils	Slightly hydrogenated oil of rapeseed oil with low <del>erucinic</del> <u>erucic</u> acid content	Rapeseed oil with a low <del>erucinic</del> <u>erucic</u> acid content	Slightly hydrogenated oil of rapeseed oil with low <del>erucinic</del> <u>erucic</u> acid content	Slightly hydrogenated oil of rapeseed oil with low <del>erucinic</del> <u>erucic</u> acid content
2	Types of tri-saturated fatty acid glycerides or other high melting point fats and oils	fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid content	fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid content	fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid content	fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid content
3	Ratio of 1 to 2	90:10	90:10	95:5	90:10
4	Ratio of 3 to chocolate	10:90	20:80	20:80	20:80

5	oil content (%) of 4	40.6	47.2	47.2	48.8
6	specific gravity of 4	0.75	0.66	0.84	0.85
7	Content (%) of 2 in the total amount of chocolate	1	2	1	2
8	Temperature (°C) at the time of whipping	30	30	30	40
9	Workability	Good	Good	Good	Good
10	Taste feel	Good	Good	Good	Good

**Page 18, line 12 to page 19, line 12, please rewrite as follows:**

After an oil mixture of 89 parts of hard butter (iodine value 34, melting point 34°C, produced by Fuji Oil Co., Ltd., trade name, "Melano New SS7") and 11 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high erucic erucic acid content, as the tri-saturated fatty acid glycerides containing behenic acid was completely melted at 80°C, the oil mixture was cooled to 38°C of product temperature of the oils and fats in a water tank containing water at 15°C to precipitate crystals of the tri-saturated fatty acid glycerides containing behenic acid and the resulting oil mixture in such a state was kept at 20°C. Separately, to a milk chocolate (produced by Fuji Oil. Co., Ltd., trade name, "Milk Chocolate", oil content 34 %), the hard butter (iodine value 34, melting point 34°C, produced by Fuji Oil Co., Ltd., trade name, "Melano New SS7") for oil component adjustment was added to adjust the oil components to be 41 %, and after cooling it to 35°C, adding a seed agent (produced by Fuji Oil Co., Ltd., trade name, "Choco Seed B") in 3.0 % in the chocolate, and tempering, 90 parts of the resulting chocolate was mixed with 10 parts of the above described oil mixture whose temperature was controlled at 37°C and whipped by a Kenwood mixer (using a whipper) at a high

stirring speed to obtain a foamed chocolate. The specific gravity of the obtained foamed chocolate was measured and found 0.78.

**Page 19, line 14 to page 20, line 14, please rewrite as follows:**

After an oil mixture of 89 parts of a hydrogenated oil (iodine value 71, melting point 35°C) of rapeseed oil with a low ~~erucinic~~ erucic acid content and 11 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high ~~erucinic~~ erucic acid content, as the tri-saturated fatty acid glycerides containing behenic acid was completely melted at 80°C, the oil mixture was cooled to 40°C of product temperature of the fats and oils in a water tank containing water at 15°C to precipitate crystals of the tri-saturated fatty acid glycerides containing behenic acid and the resulting oil mixture in such a state was kept at 20°C. Separately, to a sweet chocolate (produced by Fuji Oil. Co., Ltd., trade name, "Sweet Chocolate", oil components 34 %), the hard butter (iodine value 34, melting point 34°C, produced by Fuji Oil Co., Ltd., trade name, "Melano New SS7") for oil component adjustment was added to adjust the oil components to be 41 %, and after cooling it to 30°C, adding a seed agent (produced by Fuji Oil Co., Ltd., trade name, "Choco Seed A") in 0.2 % in the chocolate, and tempering, 90 parts of the resulting chocolate was mixed with 10 parts of the above described oil mixture whose temperature was controlled at 40°C and whipped by a Kenwood mixer (using a whipper) at a high stirring speed to obtain a foamed chocolate. The specific gravity of the obtained foamed chocolate was measured and found 0.80.

**Page 20, line 16 to page 21, line 15, please rewrite as follows:**

After an oil mixture of 89 parts of a refined coconut oil (iodine value 8.5, melting point 24°C) and 11 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high ~~erucinic~~ erucic acid content, as the tri-saturated fatty acid glycerides containing behenic acid was completely melted at 80°C, the oil mixture was cooled to 32.5°C of product temperature of the fats and oils in a water tank containing water at 15°C to precipitate crystals of the tri-saturated fatty acid glycerides containing behenic acid and the resulting oil

mixture in such a state was kept at 20°C. Separately, to a sweet chocolate (produced by Fuji Oil Co., Ltd., trade name, "Sweet Chocolate", oil components 34 %), the hard butter (iodine value 34, melting point 34°C, produced by Fuji Oil Co., Ltd., trade name, "Melano New SS7") for oil component adjustment was added to adjust the oil components to be 41 %, and after cooling it to 30°C, adding a seed agent (produced by Fuji Oil Co., Ltd., trade name, "Choco Seed A") in 0.2 % in the chocolate, and tempering, 90 parts of the resulting sweet chocolate was mixed with 10 parts of the above described oil mixture whose temperature was controlled at 35°C and whipped by a Kenwood mixer (using a whipper) at a high stirring speed to obtain a foamed chocolate. The specific gravity of the obtained foamed chocolate was measured and found 0.79.

**Page 21, line 20 to page 22, line 1, please rewrite the Table as follows:**

No.	Item	Example 5	Example 6	Example 7
1	Edible fats and oils	Hard butter	Hydrogenated oil with a low <del>erucinic</del> <u>erucic</u> acid content	Refined coconut oil
2	Type of tri-saturated fatty acid glycerides or other high melting point fats and oils	fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid content	fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid content	fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid content
3	Ratio of 1 to 2	89:11	89:11	89:11
4	Ratio of 3 to chocolate	10:90	10:90	10:90
5	Oil content (%) of 4	47.2	47.2	47.2
6	Specific gravity of 4	0.78	0.8	0.79

7	The content (%) of 2 in the total amount of chocolate	1.1	1.1	1.1
8	Temperature (°C) at the time of whipping	33	30	30
9	Workability	Good	Good	Good
10	Taste feel	Good	Good	Good

**Page 26, lines 8-17, please rewrite as follows:**

Ten parts of an oil mixture produced by mixing 90 parts of a slightly hydrogenated oil (iodine value 95) of rapeseed oil with a low ~~erucic~~ erucic acid content and 10 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 58.5°C) of palm oil in the same manner as the Example 1 was added to 90 parts of a chocolate separately tempered in the same manner as the Example 1 and the resulting chocolate mixture was treated in the same manner as the Example 1. The specific gravity of the obtained chocolate was measured and found to be 1.10.

**Page 26, line 19 to page 27, line 3, please rewrite as follows:**

Ten parts of an oil mixture produced by mixing 90 parts of a slightly hydrogenated oil (iodine value 95) of rapeseed oil with a low ~~erucic~~ erucic acid content and 10 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 58.5°C) of palm oil in the same manner as the Example 1 was added to 90 parts of a chocolate separately tempered in the same manner as the Example 1 and the resulting chocolate mixture was treated in the same manner as the Example 1. The specific gravity of the obtained chocolate was measured and found to be 1.10.

**Page 27, lines 5-14, please rewrite as follows:**

Ten parts of an oil mixture produced by mixing 90 parts of a slightly hydrogenated oil (iodine value 95) of rapeseed oil with a low ~~erucinic~~ erucic acid content and 10 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rice bran oil in the same manner as the Example 1 was added to 90 parts of a chocolate separately tempered in the same manner as the Example 1 and the resulting chocolate mixture was treated in the same manner as the Example 1. The specific gravity of the obtained chocolate was measured and found to be 0.98.

**Page 27, line 19 to page 28, please rewrite the Table as follows:**

No.	Item	Comparative Example 1	Comparative Example 2	Comparative Example 3
1	Edible fats and oils	Slightly hydrogenated oil of rapeseed oil with a low <del>erucinic</del> <u>erucic</u> acid content	Slightly hydrogenated oil of rapeseed oil with a low <del>erucinic</del> <u>erucic</u> acid content	Slightly hydrogenated oil of rapeseed oil with a low <del>erucinic</del> <u>erucic</u> acid content
2	Types of tri-saturated fatty acid glycerides or other high melting point fats and oils	fully hydrogenated oil of palm oil	fully hydrogenated oil of soybean oil	fully hydrogenated oil of rice bran oil
3	Ratio of 1 to 2	90:10	90:10	90:10
4	Ratio of 3 to chocolate	10:90	10:90	10:90
5	Oil content (%) of 4	40.6	40.6	40.6
6	Specific gravity of 4	1.10	1.10	0.98



7	Content (%) of 2 in the total amount of chocolate	1	1	1
8	Temperature (°C) at the time of whipping	29	29	29
9	Workability	Good	Good	Good
10	Taste feel	Heavy feel	Heavy feel	Heavy feel

**Page 28, line 12 to page 29, line 12, please rewrite as follows:**

Five parts of an oil mixture produced by mixing 95 parts of a slightly hydrogenated oil (iodine value 95) of rapeseed oil with a low ~~erucinic~~ erucic acid content and 5 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high erucinic acid content as the tri-saturated fatty acid glycerides containing behenic acid in the same manner as the Example 1 was added to 95 parts of a chocolate separately tempered in the same manner as the Example 1 and the resulting chocolate mixture was treated in the same manner as the Example 1. The specific gravity of the obtained chocolate was measured and found to be 0.97.

**Page 29, line 14 to page 30, line 2, please rewrite as follows:**

Twenty parts of an oil mixture produced by mixing 80 parts of a slightly hydrogenated oil (iodine value 95) of rapeseed oil with a low ~~erucinic~~ erucic acid content and 20 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high erucinic acid content as the tri-saturated fatty acid glycerides containing behenic acid in the same manner as the Example 1 was added to 80 parts of a chocolate separately tempered in the same manner as the Example 1 and the resulting chocolate mixture was treated in the same manner as the Example 1. However the viscosity was extremely increased during the whipping and the chocolate mixture was hydrogenated. The specific gravity of the hydrogenated chocolate was measured and found decreased to 0.69, however the workability was inferior.

Page 30, line 8 to page 31, please rewrite the Table as follows:

No.	Item	Comparative Example 4	Comparative Example 4	Comparative Example 4
1	Edible fats and oils	Slightly hydrogenated oil of rapeseed oil with a low <del>erucinic</del> <u>erucic</u> acid content	Slightly hydrogenated oil of rapeseed oil with a low <del>erucinic</del> <u>erucic</u> acid content	Slightly hydrogenated oil of rapeseed oil with a low <del>erucinic</del> <u>erucic</u> acid content
2	Types of tri-saturated fatty acid glycerides or other high melting point fats and oils	fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid content	fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid content	fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid content
3	Ratio of 1 to 2	90:10	95:5	80:20
4	Ratio of 3 to chocolate	4:96	5:95	20:80
5	Oil content (%) of 4	36.6	37.3	47.2
6	Specific gravity of 4	0.93	0.97	0.69
7	Content (%) of 2 in the total amount of chocolate	0.40 %	0.25 %	4.00 %
8	Temperature (°C) at the time of whipping	30	30	30
9	Workability	Good	Good	Inferior
10	Taste feel	Heavy feel	Heavy feel	Good

**Page 32, lines 6-20, please rewrite as follows:**

After an oil mixture of 90 parts of a slightly hydrogenated oil (iodine value 95) of rapeseed oil with a low ~~erucinic~~ erucic acid content and 10 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high ~~erucinic~~ erucic acid content as the tri-saturated fatty acid glycerides containing behenic acid was once completely melted at 80°C, the oil mixture was left in a room and with the room temperature of 20°C spontaneously cooled and solidified for a whole day and night. Ninety parts of a sweet chocolate (Fuji Oil Co., Ltd., oil content 34 %) separately tempered at the minimum point of 26°C and reheating point of 28°C was mixed with 10 parts of the previously prepared oil mixture and whipped in the same manner as the Example 1 and the specific gravity of the obtained chocolate was measured and found to be 0.97.

**Page 32, line 22 to page 33, line 9, please rewrite as follows:**

After an oil mixture of 90 parts of a slightly hydrogenated oil (iodine value 95) of rapeseed oil with a low ~~erucinic~~ erucic acid content and 10 parts of a fully hydrogenated oil (iodine value 1 or lower, melting point 62°C) of rapeseed oil with a high ~~erucinic~~ erucic acid content as the tri-saturated fatty acid glycerides containing behenic acid was once completely melted at 80°C, the oil mixture was quickly cooled to product temperature of 10°C and mixed using a Combinator. Ten parts of the oil mixture was added to 90 parts of a chocolate tempered in the same manner as the Example 1 and further whipped in the same manner as the Example 1 and the specific gravity of the obtained chocolate was measured and found to be 1.04.

Page 33, line 15 to page 34, please rewrite the Table as follows:

No.	Item	Comparative Example 7	Comparative Example 8	Comparative Example 9
1	Edible fats and oils	Slightly hydrogenated oil of rapeseed oil with low <del>erucinic</del> <u>erucic</u> acid content	Slightly hydrogenated oil of rapeseed oil with low <del>erucinic</del> <u>erucic</u> acid content	Slightly hydrogenated oil of rapeseed oil with low <del>erucinic</del> <u>erucic</u> acid content
2	Types of tri-saturated fatty acid glycerides or other high melting point fats and oils	Fully hydrogenated oil of rapeseed oil with a high <del>erucinic</del> <u>erucic</u> acid	Fully hydrogenated oil of rapeseed oil with high <del>erucinic</del> <u>erucic</u> acid	Fully hydrogenated oil of rapeseed oil with high <del>erucinic</del> <u>erucic</u> acid
3	Ratio of 1 to 2	90:10	90:10	90:10
4	Ratio of 3 to chocolate	10:90	10:90	20:80
5	Oil content (%) of 4	40.6	40.6	40.6
6	Specific gravity of 4	1.10	0.97	1.04
7	Content (%) of 2 in the total amount of chocolate	1	1	1
8	Temperature (°C) at the time of whipping	30	30	30
9	Workability	Good	Good	Good
10	Taste feel	Heavy feel	Heavy feel	Heavy feel

**Page 35, line 15 to page 36, line 13, please rewrite the following:**

Rapeseed oil with a high ~~erucinic~~ erucic acid content and containing 45 % of unsaturated fatty acids of 22 carbon atoms was fully hydrogenated and the fully hydrogenated oil was hydrolyzed and esterified to obtain ethyl fatty acid esters. The ethyl fatty acid esters were fractionated to obtain fraction containing 97.9 % of saturated fatty acid esters with 20 to 24 carbon atoms, and 70 parts of such fatty acid esters were mixed with 30 parts of sunflower oil with a high oleic acid content and subjected to interesterification using enzymes selectively active on 1- and 3- locants to obtain a reacted oil with iodine value of 45 which was further fractionated with a solvent to obtain a high melting point fraction at 57.6 % yield. The composition of the bonded fatty acids in the fraction was as follows. The composition had iodine value of 31.6 and contained 76 % of 2-unsaturated-1,3-disaturated glyceride and 71.2 of 2-unsaturated-1,3-disaturated glyceride composed of unsaturated fatty acids of 18 or more carbon atoms and saturated fatty acids of 20 to 24 carbon atoms. The fatty acid composition was as follows (the upper stage shows chain length : the number of double bonds; and the lower stage shows %)

16:0 18:0 18:1 18:2 20:0 22:0 24:0

0.7 1.7 31.6 2.5 4.8 56.7 2.0

**Page 36, lines 14-19, please rewrite as follows:**

Ten parts of the obtained fats and oils were mixed with 90 parts of a slightly hydrogenated oil (iodine value 95) of rapeseed oil with a low ~~erucinic~~ erucic acid content and a foamed chocolate was then produced in the same manner as the Example 1 and the specific gravity of the produced chocolate was measured and found to be 1.16.

Page 36, line 24 to page 37, please rewrite the Table as follows:

No.	Item	Comparative Example 10
1	Edible fats and oils	Slightly hydrogenated oil of rapeseed oil with low <del>erucinic</del> <u>erucic</u> acid content
2	Types of tri-saturated fatty acid glycerides or other high melting point fats and oils	Interesterified oil
3	Ratio of 1 to 2	90:10
4	Ratio of 3 to chocolate	10:90
5	Oil content (%) of 4	40.6
6	Specific gravity of 4	1.16
7	Content (%) of 2 in the total amount of chocolate	1
8	Temperature (°C) at the time of whipping	29
9	Workability	Good
10	Taste feel	Heavy feel